

Care & Use Manual



for
Thermador Char Glo® Outdoor Barbecues

Models:

CGB30RCULP • CGB36RU
CGB48RU • CGB48RSBU

Thermador®
CORPORATION

A Special Message to Our Customers

Thank you for selecting the Thermador® Char Glo® outdoor barbecue. We recommend that you take time to read this entire booklet before using your new appliance for the first time.

This booklet contains suggestions we believe will be helpful as well as directions for using all the features of your appliance. Keep it in a handy place as it has the answers to questions that may occur when you start to cook.

Let us know if we can help you. When you write please include the model and serial numbers of your barbecue.

Sincerely,

Thermador Test Kitchen Consumer Scientists

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WARNINGS FOR SAFE GAS INSTALLATIONS

Installer: Please leave these instructions with the unit for the owner.

Owner: Please retain these instructions for future reference.



WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

FOR YOUR SAFETY

- ✓ Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

AVERTISSEMENT

- ✓ Ne pas entreposer ni utiliser de l'essence ni d'autres vapeurs ou liquides inflammables dans le voisinage de l'appareil, ni de tout autre appareil.

WHAT TO DO IF YOU SMELL GAS

- Shut off gas to the appliance.
- Extinguish any open flame.
- Open Lid.
- If odor continues, immediately phone your gas supplier.
- If you cannot reach your gas supplier, call the fire department.

S'IL Y A UNE ODEUR DE GAZ:

- Coupez l'admission de gaz de l'appareil.
- Éteindre toute flamme nue.
- Ouvrir le couvercle.
- Si l'odeur peraiste, appeler immideatement votre compagnie de gaz ou votre departement des incendies.

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

TESTED IN ACCORDANCE WITH ANSI Z21.58-1995, STANDARD FOR OUTDOOR COOKING GAS APPLIANCES AND CAN/CGA 1.6-M95, STANDARD FOR OUTDOOR COOKING GAS APPLIANCES.

This unit is for outdoor use only in a well-ventilated area. Not to be used in a building, garage or any other enclosed area.

Check your local building codes for the proper method of installation. In the absence of local codes this unit should be installed in accordance with the National Fuel Gas Code No. Z223.1 Current Issue and National Electrical Code ANSI/NFPA No. 70 Current Issue or the CAN/CGA - B149.1 Natural Gas Installation Code or CAN/CGA - B149.2 Propane Gas Installation Code and C22.1 Canadian Electrical Code Part 1.

WARNINGS FOR SAFE GAS INSTALLATIONS

IMPORTANT INFORMATION

This outdoor gas cooking appliance is not intended to be installed in or on recreational vehicles and/or boats.

Always inspect the natural gas or LP gas hose assembly before each use of the appliance. If there is evidence of excessive abrasion or wear, or if the hose is cut, it must be replaced prior to the appliance being put into operation. Replacement hose assemblies can be purchased at barbecue supply stores, or ordered through Thermador® (see the rear cover for contact information). If purchased at a retail outlet, the hose assembly must be identical to the one supplied with the unit. To inspect the hose assembly inside the unit, open the left door on model CGB30RCULP or slide out the left storage drawer on models CGB36RU, CGB48RSBU and CGB48RU.

Keep the area around the appliance clear and free from combustible materials, gasoline and other flammable vapors and liquids.

Do not place any items in front of the unit while in use. This could obstruct the proper flow of air needed for proper combustion and ventilation.

Keep the ventilation opening(s) of the LP cylinder enclosure free and clear of obstructions and debris.

Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.

Do not leave the grill unattended while cooking.

WARNING: CALIFORNIA PROPOSITION 65 B

The burning of gas cooking fuel generates some by-products that are on the list of substances which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential

exposure to such substances. To minimize exposure to these substances, always operate this unit according to the instructions contained in this booklet and provide good ventilation when cooking with gas.

SECTION 1: SAFETY PRACTICES TO AVOID PERSONAL INJURY



IMPORTANT SAFETY INSTRUCTIONS READ ALL INSTRUCTIONS BEFORE USING YOUR BARBECUE



SAFETY PRECAUTIONS

When properly cared for, your new Thermador® Char Glo® barbecue has been designed to be a safe and reliable appliance. However, extreme care must be used as the grill produces intense heat and can increase the potential for accidents or injury. When using this appliance, basic safety precautions must be followed, including the following:

- **Read this manual carefully** before using the barbecue to reduce the risk of fire, electric shock, or injury to persons.
- **Insure proper installation.** Follow the instructions in Sections 3 through 5 in the Installation Instructions. Have the installer show you where the gas supply shutoff valve is located, and how to shut off the gas to the barbecue. Always adhere to the minimum clearances to combustible materials as specified in Section 3.
- **Do not repair or replace any part of this appliance** unless specifically recommended in this manual. All other servicing should be referred to a qualified service technician.
- **If you smell gas** when the unit is not in use, have the unit checked for leaks as defined in Section 4. Finding a gas leak is not a do-it-yourself procedure as some leaks can only be found with the burner control in the ON position. This must be done by a qualified technician.
- **If you smell gas** when the unit is in use, immediately shut off all controls. Open the lid and let the gas dissipate for at least five minutes. Relight the burner(s) and verify that they are operating properly. If the burner(s) fail to relight or are not operating properly, shut off the gas to the unit and have the unit checked by a qualified service technician. See Section 9.
- **Children should not be left unattended in the area where the barbecue being used.** Never allow children to sit, stand or play on or around the barbecue at any time. When in use, portions of the grill get hot enough to cause severe burns. Children should never be allowed to crawl inside the cart or enclosure.
- **To avoid the potential for a grease fire,** frequently clean the drip tray. Be sure to let the unit cool completely before removing the tray for cleaning.

• This appliance is equipped with a three-prong (grounding) plug for your protection against **shock hazard** and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

• Be aware that spiders and insects can nest in the burners of this barbecue. This can obstruct the proper flow of gas into the burner and cause improper operation, fire hazard and potential damage to the unit. Inspect the burners periodically, or immediately if any of the symptoms denoted in Section 8 exist.

• The top cover (hood) is to be closed during the outdoor cooking gas appliance preheat period.

• Never move barbecue with hood raised.

• Keep hands and fingers away from all edges of the hood when it is in raised position.

WARNING: Never block vent opening at rear of hood. Use with the vent opening blocked will result in damage to the unit and may cause a fire or injury.

LP TANK REQUIREMENTS

Model CGB30RCULP is provided with an LP tank from the factory. All other units can be converted for use with an LP tank which can be purchased locally at a barbecue supply store or other retail outlet. **The maximum tank capacity for use with Thermador® Char Glo® barbecues is twenty pounds (five gallons).** The tank must be constructed and marked in accordance with the specifications for LP-gas tanks of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, tank, Spheres and Tubes for the Transportation of Dangerous Goods. To minimize the potential for fire or an explosion, the following precautions should be observed when using, filling or storing an LP tank:

- **Never use a dented or rusty LP tank.** If there is any question as to the soundness of the tank, have it checked by your LP supplier.
- **Never use a tank with a damaged or defective shut off valve.**
- **Always close the tank shut off valve after use.**

FOR YOUR SAFETY

- The gas supply must be turned off at the LP-gas supply tank when this outdoor cooking gas appliance is not in use.
- The LP-gas supply cylinder must be disconnected when this outdoor cooking gas appliance is not in use.

AVERTISSEMENT

- L'alimentation du gaz doit être fermée à la bouteille de gaz de pétrole liquéfié, lorsque cet appareil de cuisson extérieur n'est pas utilisé.
- La bouteille d'alimentation en gaz de pétrole liquéfié doit être débranchée, lorsque cet appareil de cuisson extérieur n'est pas utilisé.

FOR YOUR SAFETY

An LP tank not connected for use shall not be stored in the vicinity of this or any other appliance.

AVERTISSEMENT

Une bouteille de propane qui n'est pas raccordée en vue de son utilisation, ne doit pas être entreposée dans le voisinage de cet appareil ou de tout autre appareil.

- The LP tank must be disconnected and removed from the appliance if the appliance is to be stored indoors.
- Always check for leaks after every tank change. See Section 6 of Installation Instructions.

- **Do not overfill the LP tank.** Never fill the LP tank beyond eighty percent (80%) of its capacity. Overfilling will cause the pressure relief valve on the tank to vent excess gas vapor. This vapor is combustible and can ignite, causing a fire.
- **When transporting an LP tank,** insure it is in an upright position and away from any sources of high heat.
- **Do not store additional LP tanks inside the cart of the unit.** Tanks must be stored outdoors in a well-ventilated area out of direct sunlight and/or sources of high heat, and out of the reach of children.
- **LP tank supply system must be arranged for vapor withdrawal.**
- **LP tank used must include a collar** to protect the tank valve.

FOR YOUR SAFETY

For Outdoor Use Only. If stored indoors, detach and leave tank outdoors.

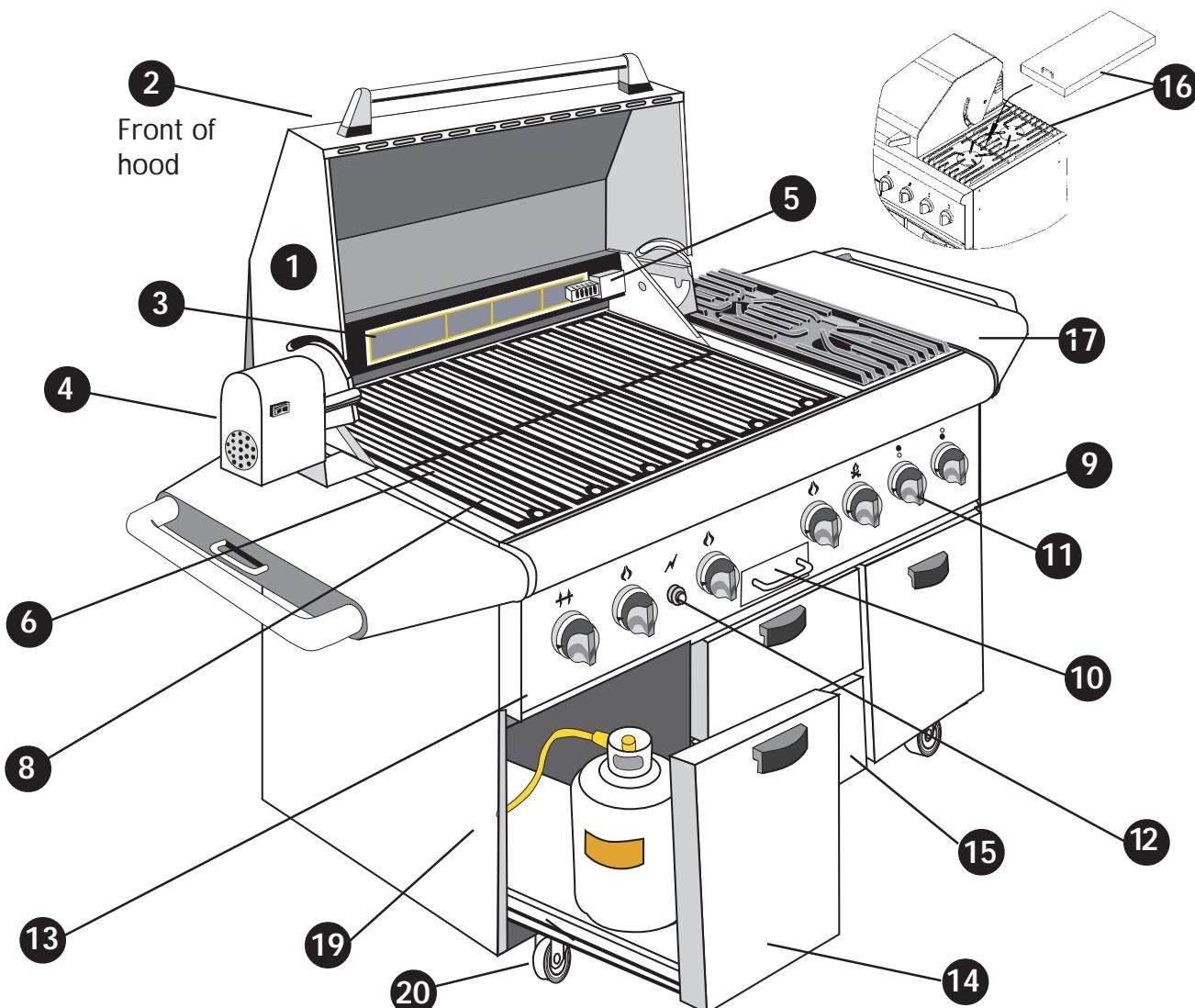
AVERTISSEMENT

Pour utilisation à l'extérieur seulement.
Si l'appareil est entreposé à l'intérieur,
enlever les bouteilles et les laisser à
l'extérieur.

CAUTION

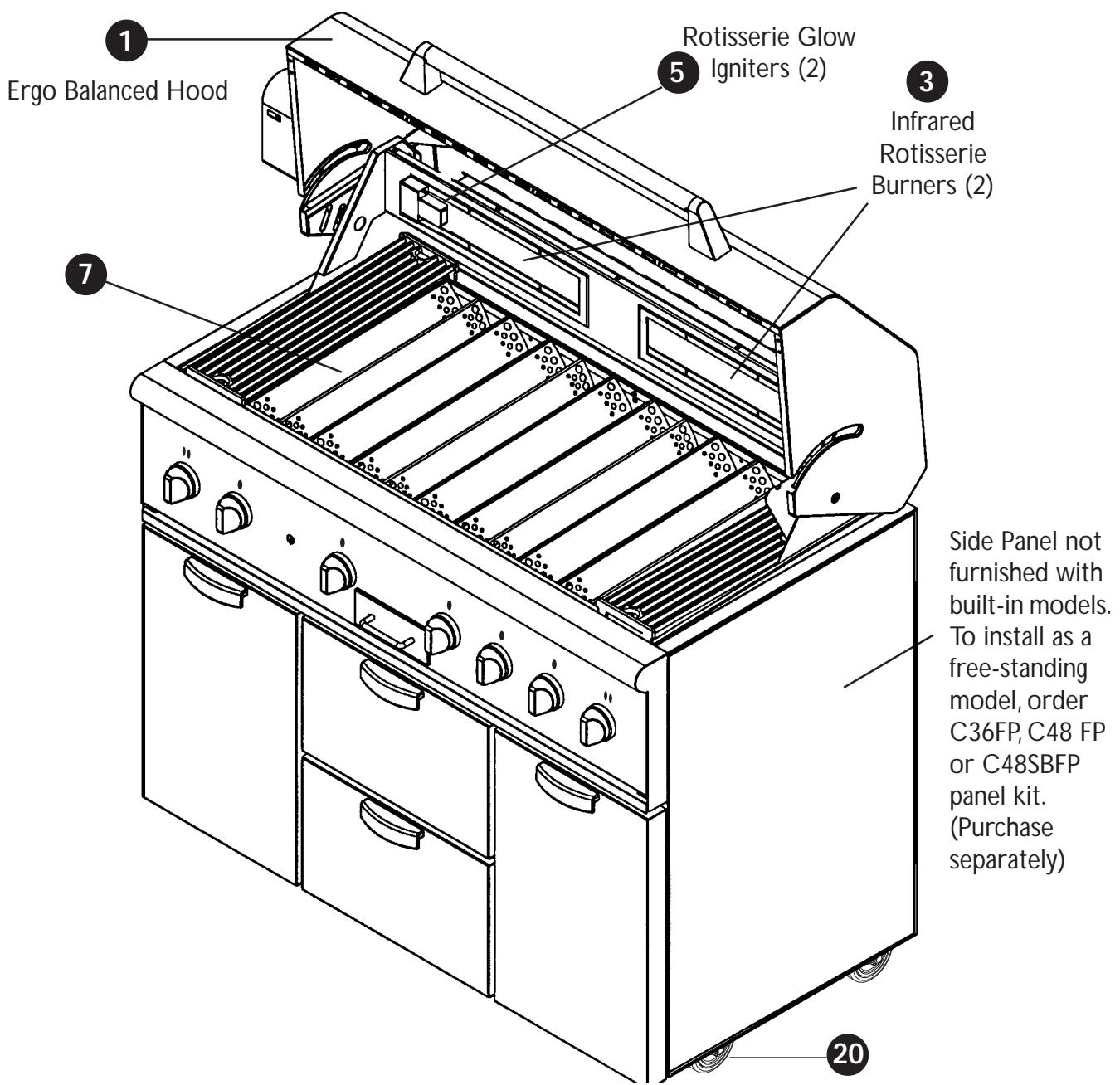
Simultaneous operation of rotisserie burners, smoker burner and grill burners on the HI setting is not recommended. Excessive temperatures could result.

SECTION 2: MODEL AND PARTS IDENTIFICATION MODEL CGB48RSBU



1. Hood / Lid with Handle
2. Thermometer Gauge and Thermador Nameplate
3. Infrared Rotisserie Burner (1)
4. Rotisserie Motor
5. Rotisserie Glow Igniter
6. Grill Grates:
6 on Model CGB36RU and
CGB48RSBU
8 on Model CGB48RU
7. Radiants (heating baffles shown Page 7)
8. Burners: 3 on CGB36RU and CGB48RSBU
4 on CGB48RU
9. Drip Pan
10. Smoker Tray
11. Control Knobs
12. Ignition Switch
13. Lighting Instructions on control panel
14. LP Container / Storage Cabinet
15. Storage Drawers
16. Side Burners (cover shown in close up)
17. Sure-Lock™ shelves (2) (packaged with panel kit models C48FP, C48SBFP, C36FP purchased separately).
18. Toe Kick Panel (not shown)
(packaged with 36 and 48 models)
19. Data Rating Label (left sidewall, inside storage drawer)
20. Front Caster with Lock.

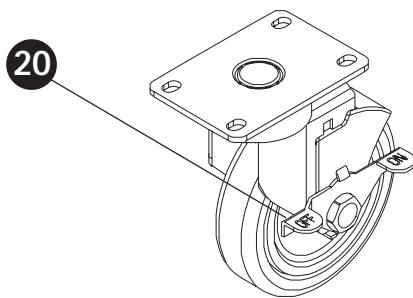
MODEL AND PARTS IDENTIFICATION MODEL CGB48RU



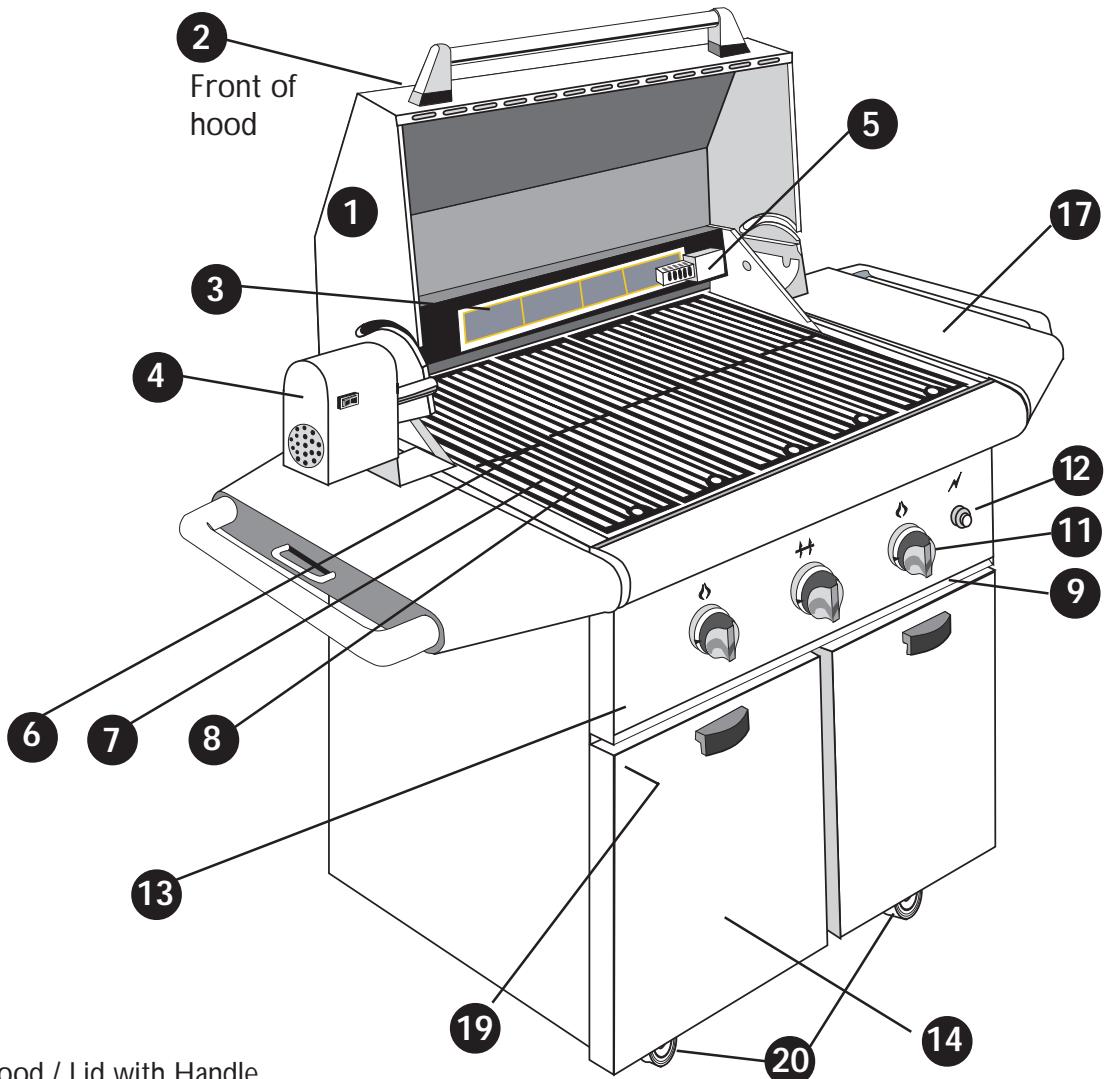
Literature Pack Contents:

- ✓ Product Registration Card – Please complete and return. Thank You.
- ✓ User's Manual:
 - Care & Use Recommendations
 - Grill /Rotisserie Cooking Charts
- ✓ Installation Instructions
- ✓ Orifices for LP Conversion

AGA and CGA Approved



MODEL CGB30RCULP – Free Standing



1. Hood / Lid with Handle
2. Thermometer Gauge and Thermador Nameplate
3. Infrared Rotisserie Burner
4. Rotisserie Motor Assembly
5. Rotisserie Glow Igniter
6. Grill Grates:
5 on Model CGB30RCULP
7. Radiants (heating baffles shown on Page 7)
8. Burners: 2 on CGB30RCULP – Packaged for LP use only
9. Drip Pan (Behind LP Storage Door)
10. Control Knobs
11. Ignition Switch
12. Lighting Instructions on control panel
13. LP Storage
14. Sure-Lock™ Shelves
15. Data Rating Label (left sidewall, inside storage compartment)
16. Front Casters with Locks - move barbecue into place and lock front casters. Push down on the lever with toe of your shoe to lock wheel.

Literature Pack Contents:

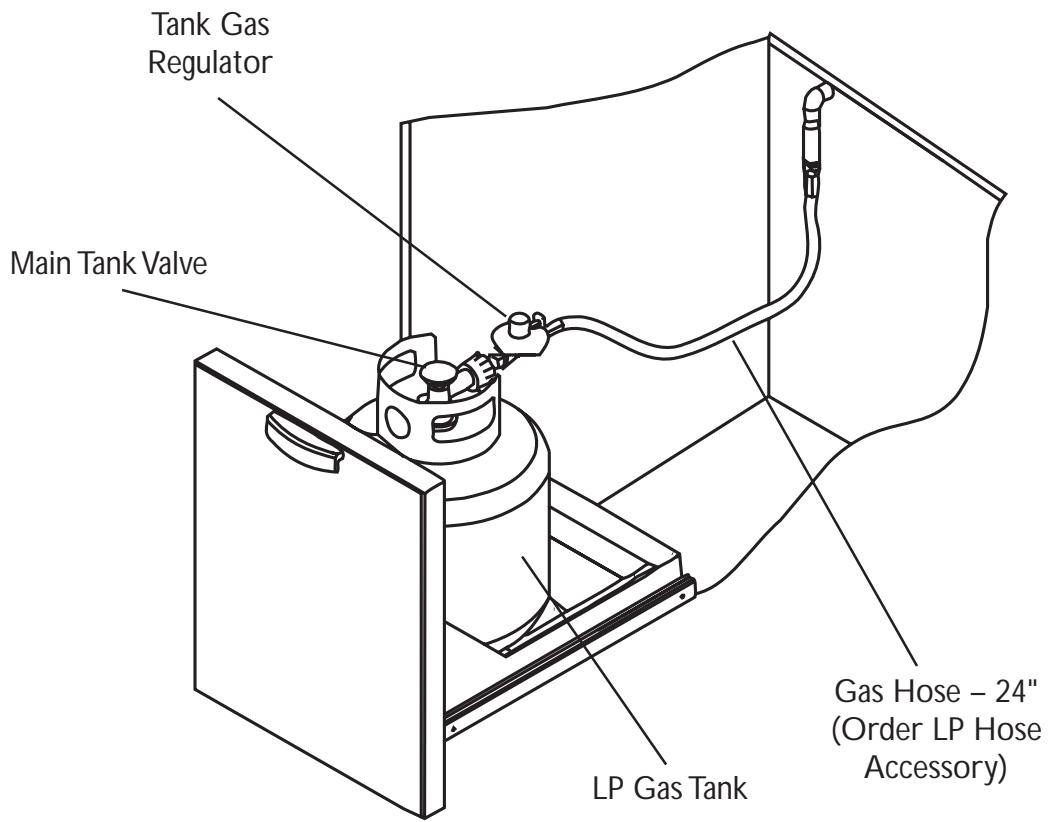
- ✓ Product Registration Card – Please complete and return. Thank You.
- ✓ User's Manual:
Care & Use Recommendations
Grill /Rotisserie Cooking Charts
- ✓ Installation Instructions
- ✓ Orifices for converting to natural gas

AGA and CGA Approved

CAUTION FOR LP HOOK-UPS:

Do not turn off Gas Regulator or Main Tank Valve while grill is still hot. Wait until it cools.

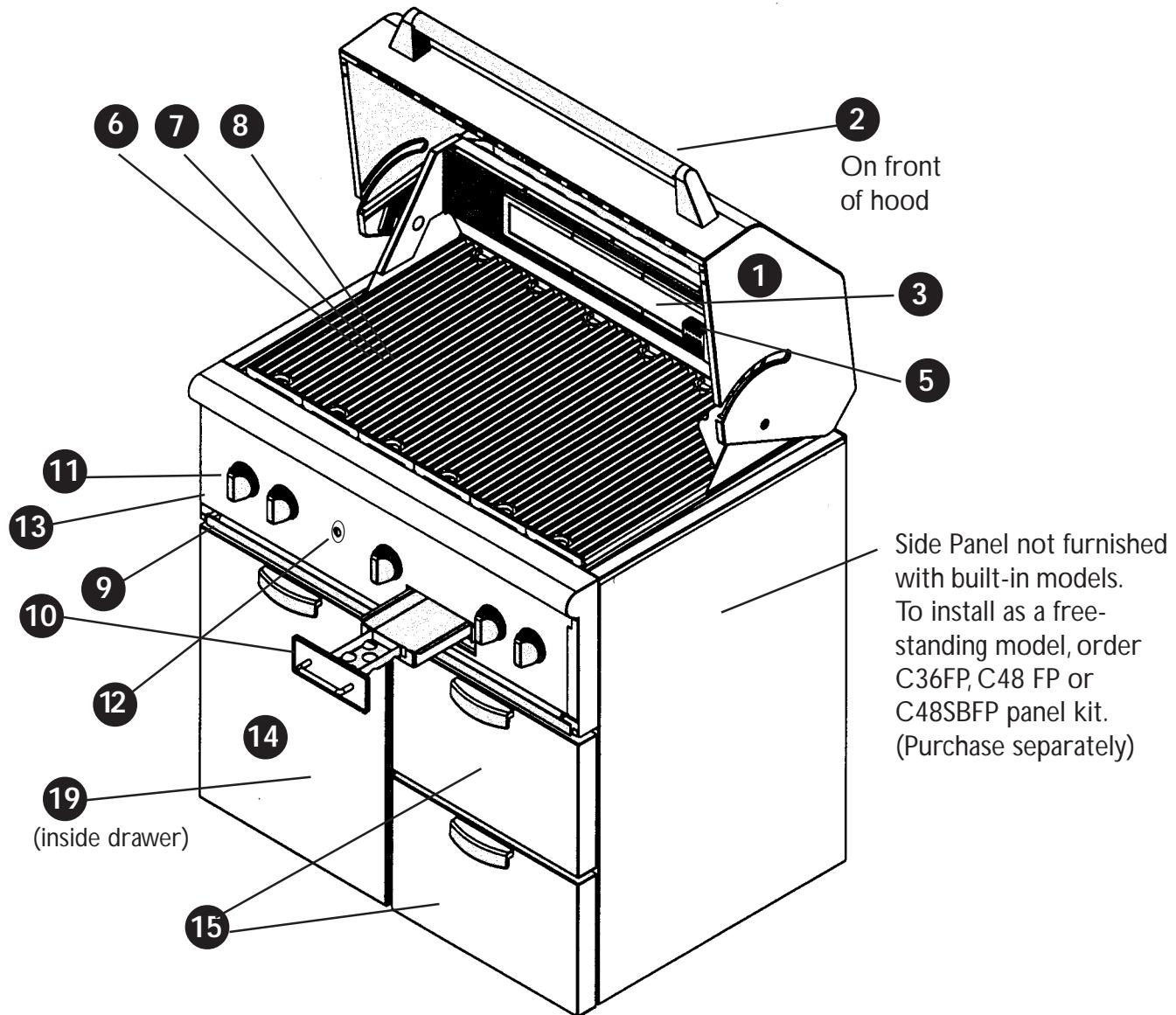
INSTALLATION OF LP (Propane) GAS TANK IN A CGB36/48



LP (Propane) Lighting Instructions

1. Raise hood/lid.
2. Turn on Main Tank Valve to open gas supply.
3. Light one burner at a time.
4. Turn control knob to the "Lite" position and immediately press and hold the ignition switch. The burner will light within 4 to 10 seconds.
5. Release ignition switch after burner ignites.
6. After cooking, turn off burners and allow to cool.

MODEL AND PARTS IDENTIFICATION MODEL CGB36RU



1. Hood / Lid with Handle
 2. Thermometer Gauge and Thermador Nameplate
 3. Infrared Rotisserie Burner (1)
 4. Rotisserie Motor
 5. Rotisserie Igniter Assembly
 6. Grill Grates:
6 on Model CGB36RU
 7. Radiants (heating baffles shown Page 7)
 8. Burners: 3 on CGB36RU
 9. Drip Pan
 10. Smoker Tray
 11. Control Knobs
 12. Ignition Switch
 13. Lighting Instructions
 14. LP Container / Storage Cabinet
 15. Storage Drawers
 16. Side Burners (cover shown in close up)
 17. Sure-Lock Shelves (2) (packaged with panel kit models C36FP purchased separately).
 18. Toe Kick Panel (not shown)
(packaged with 36 and 48 models)
 19. Data Rating Label (left sidewall, inside storage drawer)
 20. Front Caster with Lock.
- Literature Pack Contents:**
- ✓ Product Registration Card – Please complete and return. Thank You.
 - ✓ User's Manual:
Care & Use Recommendations
Grill /Rotisserie Cooking Charts
 - ✓ Installation Instructions
 - ✓ Orifices for LP Conversion
- AGA and CGA Approved**

SECTION 3: USING YOUR CHAR GLO® BARBECUE



WARNING

Open hood/lid before attempting to light the appliance. Failure to open the hood could allow gas to accumulate which could cause an explosion

If you smell gas, do not attempt to light any burners.

1. Make sure that all control knobs are turned to the OFF position.
2. Open the hood to allow any accumulated gas to dissipate and wait five minutes before trying to light the unit.
3. If the smell of gas is still present, turn off the gas supply to the unit at the manual shut off valve.
4. Check the unit for leaks by following the instructions in Section 6 in the Installation Instructions or call your authorized servicer or the gas company.

Before the First Use

1. Record model and serial number of your barbecue for future contacts with Thermador® or an authorized servicer (Located on left-side LP storage drawer).
2. Burn off residual manufacturing oils. Follow Main Burner Lighting Instructions:
 - ✓ Turn all burners on HI setting for 15 - 20 minutes with hood/lid down.
 - ✓ Cool.
3. Prepare for use.
 - ✓ Optional step: Line drip tray with heavy-duty aluminum foil and a thin layer of sand or bird gravel.
 - ✓ Protect the finish with a stainless steel cleaner or protective polish. See care suggestions Page 23.

SECTION 3: USING YOUR CHAR GLO® BARBECUE

LIGHTING INSTRUCTIONS WITH AUTOMATIC IGNITION

- Read Before Lighting -

Main and Smoker Burners:

1. Raise hood/lid.
2. Light only one burner at a time.
3. Always turn control knob to the "Lite" position and immediately press and hold the ignition switch. The burner will light within 4 -10 seconds.
4. Release ignition switch after burner ignites. Look for the flame to check that it is lit. For the smoker burner, pull drawer open to see the flame.
5. Repeat procedures until desired number of burners are lit.
6. Adjust control knobs to the suggested preheat flame setting. Refer to the Grill Cooking Chart Pages 16 and 17.

Infrared Rotisserie Burner:

1. Raise hood/lid.
2. **IMPORTANT NOTE:** Make sure the control knob is set to the "LITE" position when lighting the infrared burner. Confirm that the burner has lit within 30 - 45 seconds. The flame will be blue initially.
3. Allow the burner to operate on "HI" until it begins to glow orange/red (typically 2-3 minutes) before adjusting the control knob to the desired flame setting.
3. Adjust control knob to the suggested flame setting. Refer to the Rotisserie Cooking Chart Page 20.

Side Burner/s:

1. Remove stainless steel cover; set aside.
2. Turn control knob to the "Lite" and immediately press ignition switch. The burner will light within 4 -10 seconds.
3. Adjust control knob to the desired flame setting.

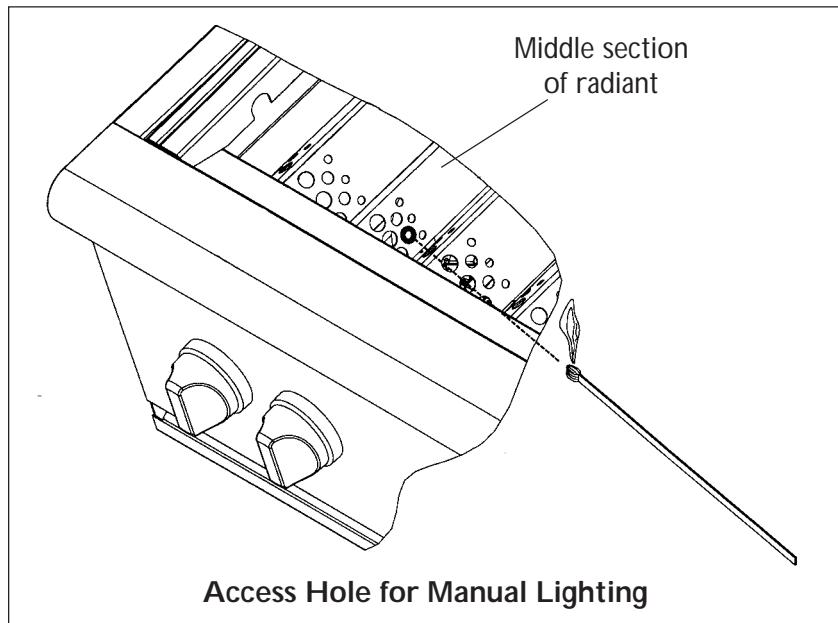
SECTION 3: USING YOUR CHAR GLO® BARBECUE

MANUAL LIGHTING INSTRUCTIONS**

- Read Before Lighting -

Follow these steps to light the Main Burners manually:

1. Turn off all the burners.
2. Wait 5 minutes to allow any accumulated gas to dissipate.



Use a long stem match to light manually:

3. Remove the grill grates.
4. Find the ports on top of the burner by looking through the opening at the end of the radiant.
Keep your hands and face as far away from the burner as possible.
5. Place the lighted long-stem match through the hole in the radiant (see illustration above). This position is near the burner ports.
6. Turn the knob to the LITE position. The burner will light within 4 to 10 seconds.

Follow these steps to light the Smoker manually:

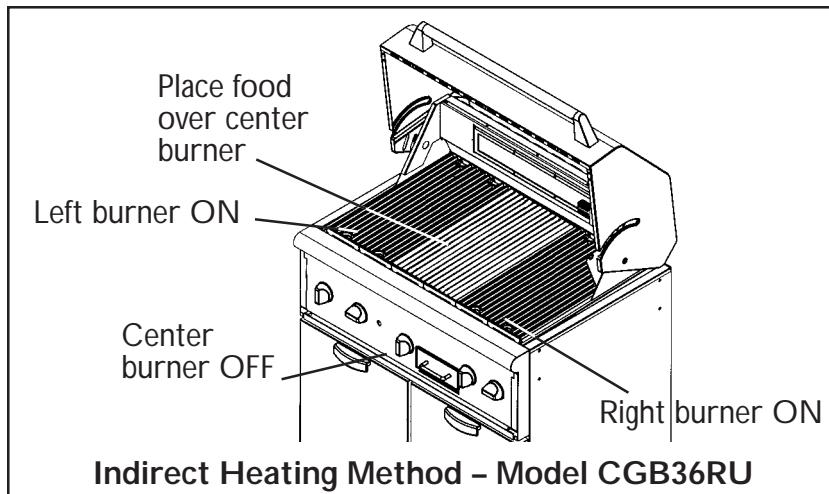
1. Turn off all the burners.
2. Wait 5 minutes to allow any accumulated gas to dissipate.
3. Remove the smoker tray.
4. Find the ports on top of the smoker. **Keep your hands and face as far away from the burner as possible.**
5. Place the lighted match through the opening for the smoker tray and next to the burner ports.
6. Turn the knob to the LITE position. The burner will light within 4 to 10 seconds.

****NOTE: The infrared rotisserie burner cannot be lit manually.**

SECTION 4: THE GRILL

GENERAL GRILL INFORMATION

- Thaw food items before grilling.
- Preheating provides the high heat needed to brown and seal in juices.
- After preheating, reduce the flame to setting listed on Grilling Chart.
- The flame setting positions on the knobs are infinite.
- The degree of doneness is influenced by the type of meat, cut of meat (i.e. size, shape and thickness), heat setting selected, and length of time on the grill.
- Shorten the preheat time when grilling high-fat cuts of meat or poultry, such as chicken thighs. This will help reduce flare-ups.
- Lightly oil grill when cooking low-fat cuts of meat, fish or poultry, such as lean hamburger patties, shrimp or skinless chicken breasts.
- For best results food should be turned only once.
- Avoid puncturing or cutting the meats to test doneness. This would allow juices to escape.
- Select the "Heating Method":



- ◆ **Direct Heat** means that the food is cooked directly over one of the heated burners.
 1. Hood can be up or down.
 2. Hood position affects total cooking time.
- ◆ **Indirect Heat** means the food is placed to either side of the heated area, as on the CGB30 (30" wide) model. On 36" or 48" width models, the food is placed in the middle and one or both outer grill burners are turned on.
 - For best results, turn on at least two burners even when cooking over just one. Cook with the hood down. This will speed up the cooking time.
 - Do not select Indirect Heat when it is windy.
- When using a high flame, add barbecue sauce to food during the last 10 minutes before removing from grill.

CAUTION: Never attempt to move barbecue with hood raised.

USING THE GRILL

1. Refer to the Grilling Chart, Pages 16 and 17, to select the heating method: Direct or Indirect.
2. Follow directions for lighting the burner/s on Page 13.
3. Preheat a minimum of two adjacent burners about 10 minutes with the hood down.
4. After preheating with indirect heat, turn off burner that food is placed over.
5. Estimate the grilling time according to the suggestion on the Grilling Chart.

5. For CGB30 models using a propane gas tank, **close the valve on the tank after grill cools.**

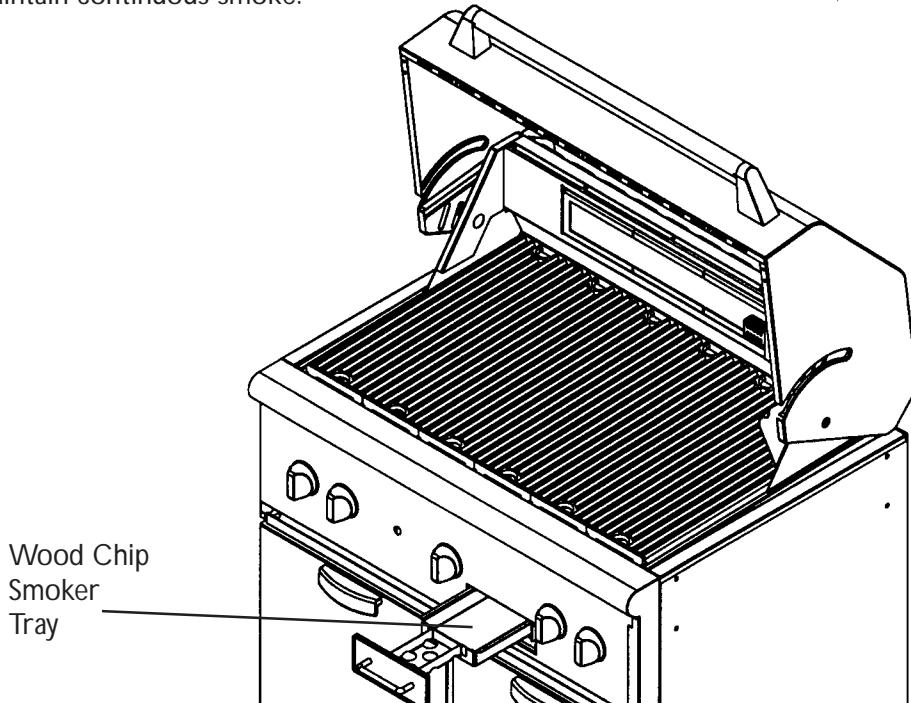
Note: If all grill burners are in use, a five gallon LP tank can be used for 3-1/2 hours of cooking.

GENERAL SMOKER INFORMATION

- The Smoker is used with the hood down and in combination with the grill or rotisserie.

WARNING: Never block vent opening at rear of hood. Use with the vent opening blocked will result in damage to the unit and may cause a fire or injury.

- The smoker is used to enhance flavors.
- The smoker tray is designed for *small* size wood chips.
- The type of wood chips (mesquite, hickory, etc.) will determine the smoke flavor.
- The amount of chips, flame setting and length of cooking time determine the degree of smoke flavor.
- Always soak wood chips in water prior to using in the smoker tray.
- Additional chips can be added every 15 minutes to the back of the tray during cooking to maintain continuous smoke.



USING THE SMOKER

- Soak wood chips in water as directed on the package. This may take as long as 30 minutes.
- Prepare the food for cooking on the grill or rotisserie.
- Once chips are soaked, fill back half of tray.
- Light smoker burner according to directions on Page 12, then close tray.
- Set smoker control to the HI setting.
- Light the grill or rotisserie according to the directions on Page 12.
- Add a handful of soaked chips every 15-20 minutes.
Do not pull drawer out completely to avoid spilling hot embers. Open about 12 inches only.
- Turn smoker to medium if chips burn away too quickly.
- After cooking is complete, let the appliance cool before cleaning. To remove ashes, simply remove the tray by sliding it forward.

Grilling Chart

FOOD ITEM	THICKNESS/ WEIGHT	GRILL METHOD	BURNER SETTING	INTERNAL DONENESS OR TEMPERATURE (°F)	APPROXIMATE GRILLING TIME*
BEEF:					
Ground Beef Patties	3/4" thick	Direct	Med Hi	No pink color	10 - 15 min. total
Roasts:					
Rib Eye, Sirloin	4 to 6 lbs	Indirect	Med/O/Med	140° Med Rare 150° Med	15 - 20 min. per lb. 20 - 25 min. per lb.
Tri Tip	2" thick	Indirect	Med/O/Med	Medium Rare	25 - 35 min. total
Steaks:					
Porterhouse, Rib, T-Bone, Top Loin	1" thick	Direct	Med Hi	135° Rare 150° Medium	8 - 12 min. total
Porterhouse, Rib, T-Bone Top Loin	1-1/2" thick	Direct	Med Hi	135° Rare 150° Medium	14 - 18 min. total
Top Round or London Broil	1-1/2" to 2" thick	Direct	Med	135° Rare 150° Medium	14 - 18 min. total 18 - 22 min. total
Flank	3/4" to 1" thick	Direct	Med	140° Med Rare 150° Medium	10 - 15 min. total 15 - 20 min. total
PORK:					
Chops	1-1/4" - 1-1/2"	Indirect	Med/O/Med	160° Well Done	35 - 40 min. total
Ribs	2 1/2 to 4 lbs.	Indirect	Med/O/Med	Well Done	1 to 1-1/2 hours total
Roasts, boneless Top Loin - Single	2 to 4 lbs.	Direct	Med	160° Well Done	30 min. total
Roasts, boneless Double Loin (tied)	3 to 5 lbs .	Indirect	Med/O/Med	160° Well Done	2 – 3 hours total
Ham Steak	1" thick	Direct	Med	165° Well Done	16 - 18 min. total

USING THE CHART:

- Knobs have **HIGH, MEDIUM** and **LOW** setting for flame adjustment.
 - Heat settings indicated above are approximate.
- * • Grilling time based on heating two adjacent burners with food placed on grate between burners (Direct).
- Timings are affected by weather conditions.

Grilling Chart

FOOD ITEM	THICKNESS/ WEIGHT	GRILL METHOD	BURNER SETTING	INTERNAL DONENESS OR TEMPERATURE (°F)	APPROXIMATE GRILLING TIME
CHICKEN:					
Breasts, boneless	pounded to 3/4 inch thick	Direct	Medium	Juices run clear	8 - 12 min. total
Pieces	2 - 3 lbs.	Direct	Med Low	170° - breast 180° - thigh	25 - 45 min. total
Halves	1 1/2 - 2 lbs. each half	Direct	Med Low	170° - breast 180° - thigh	35 - 60 min. total
Whole	2 - 3 pounds 3 - 5 pounds	Indirect	Med /0/ Med	170° - breast 180° - thigh	50 min. - 1-1/4 hrs. total 1 - 1-1/2 hrs. total
CORNISH GAME HENS:	Halved Whole	Direct Indirect	Medium Med/0/Med	170° - breast 180° - thigh Juices run clear	35 - 50 min. total 45 - 60 min. Total
TURKEY, whole:	10-13 pounds	Indirect	Med/0/Med	170° - breast 180° - thigh	11 - 13 minutes per lb.
Breast, half	2 - 3 pounds	Indirect	Med/0/Med	170° - breast	18 - 22 minutes
Breast, whole	5 - 8 pounds	Indirect	Med/0/Med	170° - breast	16 - 19 minutes per lb.
LAMB:					
Chops (Loin, Rib, Sirloin)	1" thick	Direct	Med	145° - Med Rare 160° - Medium	10 - 14 min. total 14 - 16 min. total
Chops (Loin, Rib, Sirloin)	2" thick	Direct	Medium	145° - Med Rare 160° - Medium	13 - 16 min. Total 15 - 19 min. Total
FISH:					
Fillets, Steaks, Chunks	1/2" - 1-1/2"	Direct	Medium	Flakes with a fork.	4 - 6 minutes per each 1/2" of fish
Whole	More than 1 lb.	Direct	Medium	Flakes with a fork.	10 - 15 min. per inch thick
SHELLFISH:					
Scallops		Direct	Med Hi	Opaque	4 - 8 min. with hood up
Shrimp		Direct	Med Hi	Opaque	4 - 8 min. with hood up

SECTION 5: THE ROTISSERIE AND ASSEMBLY

General Rotisserie

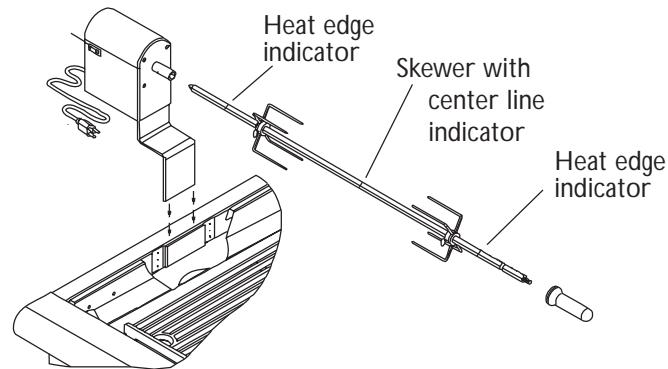
Information

- Glow igniter for Infrared burner remains on entire time the rotisserie is on.
- Rotisserie cooking rotates food in front of the Infrared burner. It creates an intense heat for searing the outside and sealing in the juices.
- The Infrared burner reaches cooking temperatures in about one minute and the orange-red glow evens out in about 5 min. **Do not preheat when using the rotisserie.**
- Select tender meat and poultry that will allow at least 1" of space between the Infrared burner and the grates.
- Can be used in combination with the Smoker and / or the Grill. For example, cook a beef roast on the rotisserie and chicken pieces on the grill.
- To make a gravy or clean up easier, place a pan under the food to catch the drippings.
- Add a barbecue sauce or glaze during the last 10 minutes of cooking to prevent it from burning.

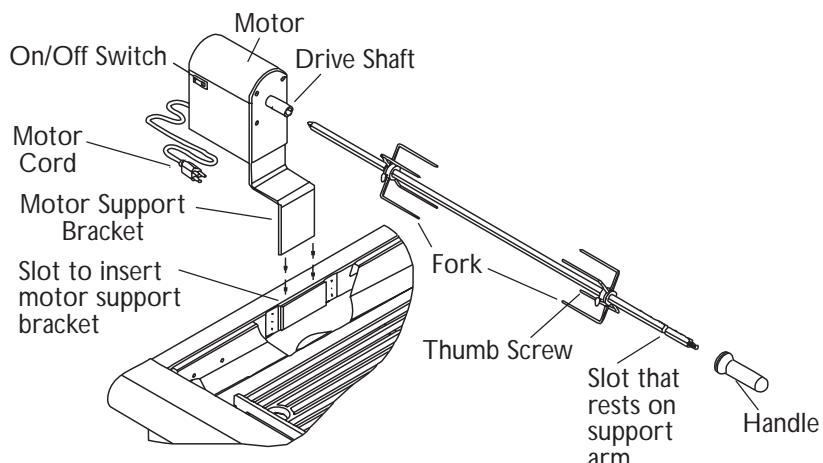
WARNING: Never block vent at the rear of the hood. Use with the vent opening blocked will result in damage to the unit and may cause a fire or injury.

Arrange Food on the Skewer

1. Slide one fork onto the skewer as shown above, according to the model.
2. Insert the skewer through the center of the food and center it lengthwise. This will align it with the Infrared burner.
3. Slide the second fork onto the skewer; push both forks into the food. Centered lengthwise, tighten the thumb screws.
4. Check the balance of the food on the skewer by rolling the skewer in



Rotisserie Assembly for Model CGB48R
Showing Position of Grooves on Skewer



Rotisserie Assembly for Models CGB30, 36, 48RSB

the palms of your hands. Food not evenly balanced will not cook evenly.
5. Truss the food with kitchen string to ensure an even shape and secure the food in position. Tighten the thumb screws with pliers to flat side of hexagonal rod. See details on Page 19
6. Attach handle to skewer.

Assemble Rotisserie

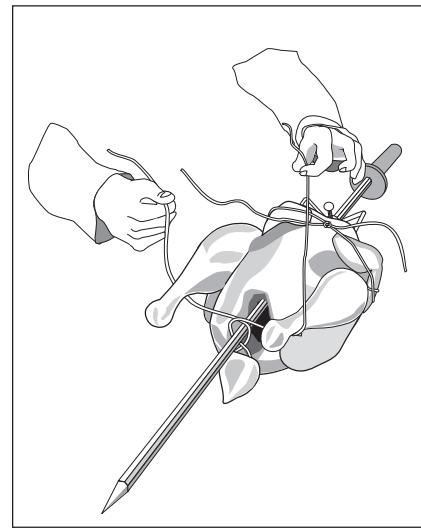
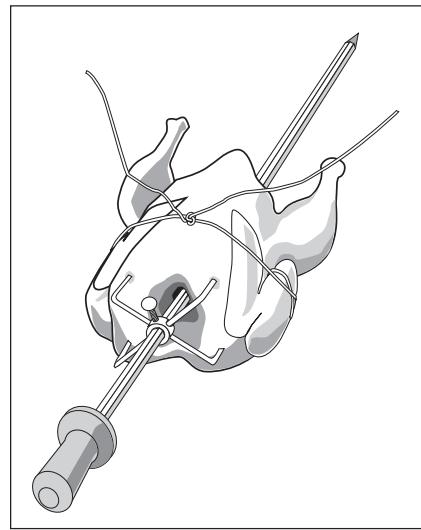
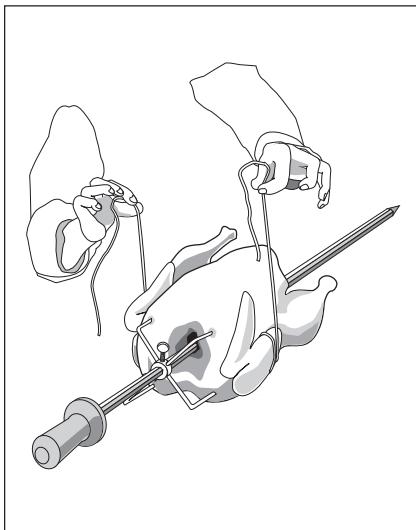
- On model CGB48RSB, remove the handle when using the side burner. Failure to remove it will cause the handle to melt.
- 1. Raise hood and place the steel leg of the motor between the left side trim and the burner box, into the pocket, as shown above.
- 2. Keep the power cord away from the heated sections of the grill.
- 3. Before plugging the cord into the

receptacle, be sure that the On / Off switch on the motor is turned Off.

4. Place the pointed end of the skewer into the motor drive shaft. Make sure it is fully engaged.
5. Rest the handle end of the skewer in the support bracket notch on the right side of the grill.
6. Turn on motor to check for smooth rotation. Readjust to balance rotation, if necessary. Turn off until Step #7.
7. Turn Rotisserie burner to Lite then turn on the motor. Do not push ignition. The infrared burner lights automatically when knob is set at Lite position. Once lit, adjust knob to heat setting.
8. Close hood. Refer to Rotisserie Chart page 20. Use meat thermometer to check for doneness.

TRUSSING POULTRY FOR THE ROTISSERIE

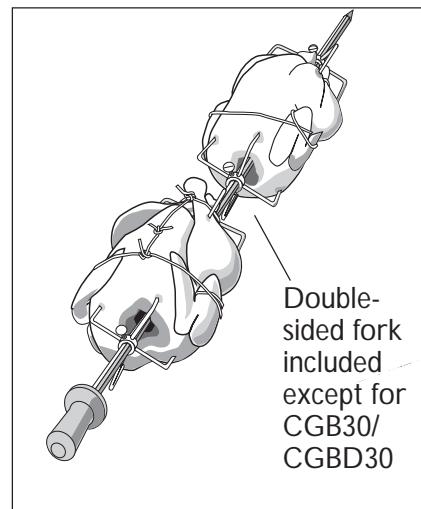
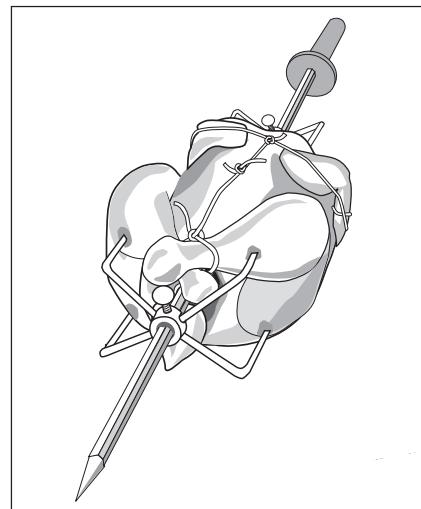
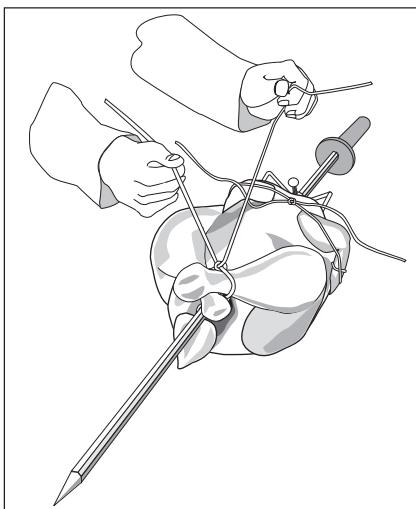
1. Slip one of the forks on the skewer with the tines pointing to the tip of the skewer. Loosely tighten the screw to keep it from slipping.
2. Insert the skewer through the bird securing with the fork



3. Cut 24" of kitchen string and lay it under the bird, breast side up, with equal lengths of string on each side.

4. Wrap each end of the string around each of the wings; catch each wing tip as the string is brought tightly together at the top and knotted. Do not cut off the extra string.

5. Cut another 20 inches of string and lay it under the back. Wrap it around the tail then around the skewer. Cinch tightly.



6. Pull legs forward; cross them on top of the skewer; bring string around and tie a tight knot.

7. Connect the string holding the legs to the string holding the wings; then knot. Add the other fork and push tines into the drumsticks to secure.

8. Check the balance by rolling the skewer in your palms. The bird should not rotate or be loose in any way. If so, redo the trussing. The bird will not cook evenly if it moves on the skewer.

9. If two birds are done simultaneously, position them with the wings and tail in the same direction on the skewer. To balance, truss one bird with breast up and second with breast down. Birds should be about the same weight in order to cook at the same time.

10. Use a portable thermometer to check the doneness.

Rotisserie Chart

MEAT ITEM	WEIGHT	ROTISSERIE SETTING	INTERNAL DONENESS OR TEMPERATURE (°F)	APPROXIMATE GRILLING TIME
BEEF ROASTS: Rib Eye Sirloin Tip Rib, Boneless	4 - 6 lbs.	Hi	145° - Med Rare 150° - Med	15 - 20 min. per lb. 20 - 25 min. per lb.
POULTRY** Chicken, whole	3 - 5 lbs	Med	170° - breast 180° - thigh	1 hr. 10 min. to 1hr. 45 min. total
Turkey, whole	11-13 lbs.	Med	170° - breast 180° - thigh	11 - 13 min. per lb.
Turkey breast	3 - 5 lbs.	Med	170°	1 hr. 20 min. to 1 hr. 45 min. total
LAMB: Boneless Leg	4 - 5 lbs.	Hi	145° - Med Rare 150° - Med	18 - 22 min. per lb. 22 - 28 min. per lb.
PORK: Loin roast, boneless	4 - 6 lbs.	Med	160° - 170°	20 - 30 min. per lb.
Ham, boneless	4 - 5 lb.	Med	150° or heated throughout	9 - 11 min. per lb.
Ribs, spare or back	slab	Hi	Well done	1 hr. 20 min. to 1 hr. 40 min. total

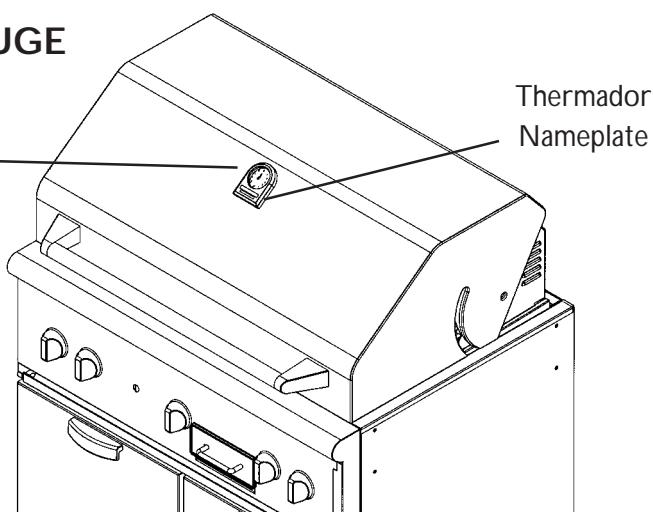
- Use portable meat thermometer to check internal doneness of the item.
- Turn off the rotisserie burner 5° F. before internal temperature is reached. Continue rotating with the hood down for 10 minutes before carving.
- Timings are affected by weather conditions such as wind and outside temperature.

** Refer to Page 19 for directions on trussing poultry to skewer.

TEMPERATURE GAUGE



Gauge



- Use this feature to view the temperature under the hood/lid during cooking.
- Gauge pointer rests between F° and 1000° when cool.
- Gauge can be affected by weather conditions.

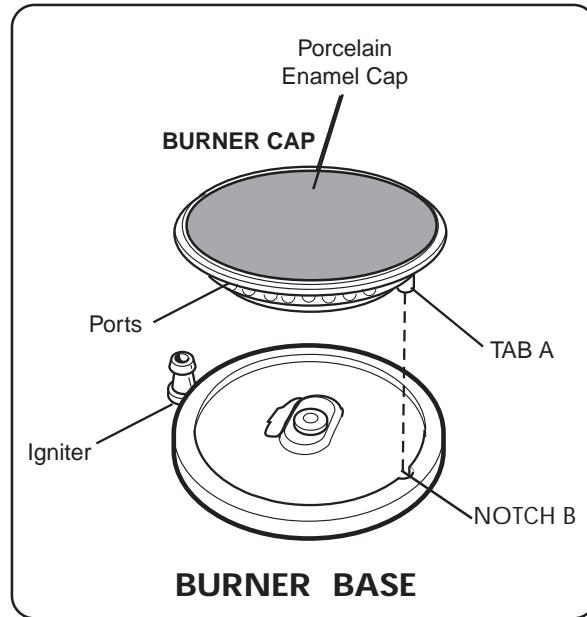
SECTION 6: EXTRA FEATURES

GENERAL SIDE BURNER INFORMATION

- Side burners are only available on model CGB48RSBU.
- Each burner is rated at 15,000 BTU on High.
- Choose a pan base to fit the flame size. The flame should never extend beyond the base of the pan.
- Minimum pan base diameter is 5-1/2 inches. Maximum pan base diameter is 10 inches.
- Never turn on a side burner without removing the cover.
- When not in use, place the stainless steel cover over the grates.

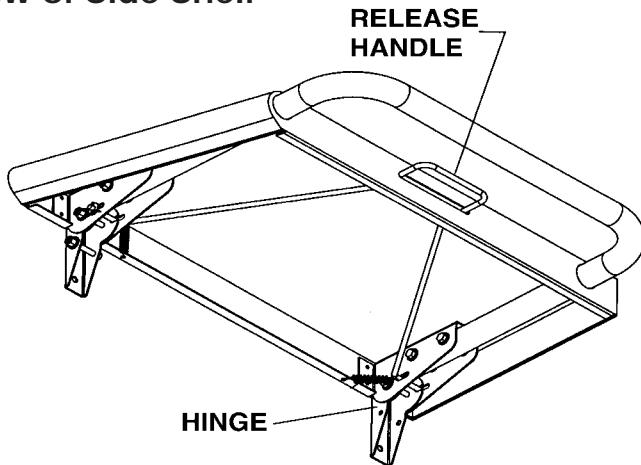
USING THE SIDE BURNERS

1. Remove the side burner cover.
2. Check that the burner caps are in the correct position. Tab A on the cap fits notch B on the base.
3. Put grate in position.
4. Follow Lighting Instructions on Page 12.



SIDE SHELF

Underside View of Side Shelf

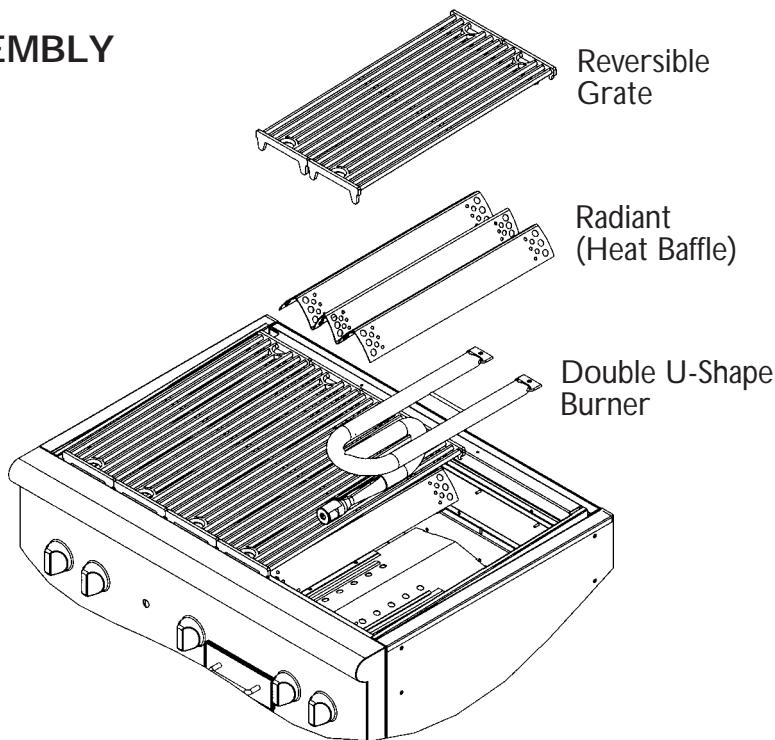


To Lower Shelf: With shelf in the "up" position, squeeze the small release handle towards the larger handle and push down. The hinge springs will release the shelf lock.

To Raise Shelf: Lift shelf up until the hinge snaps and locks into the countertop position.

SECTION 7: CARE AND MAINTENANCE

GRILL ASSEMBLY



Easy Stainless Steel Maintenance

1. Apply stainless steel polish before first use. Re-apply after each cleaning to prevent permanent damage to surface.
2. Use cover to protect finish from weather.

Quick Clean Method for Grates

1. Immediately after cooking, turn off the burners. Fill a container with very hot water.
2. Using a long handled, brass barbecue brush dipped in hot water, scrub the hot grates. Use a heavy mitt to protect your hand from the heat and steam.
3. Repeat. Scrub each grate with the wire brush to remove cooked on food soil. The steam created from applying water to the hot grate softens the soil, making it easier to remove.
4. Charred particles will fall into the drip tray below. Wipe out particles; replace aluminum foil liner.

Quick Clean Method for the Grill

1. Turn all burners on HI for 10 to 15 minutes with the hood closed. The high heat burns off the food soil.
2. Raise the hood and let it cool.
3. When cool, use the wire brush to remove ash from the grates.
4. Remove the grates to expose the radiants. Use the flat edge of wire brush to scrape off soil deposits from radiants.

Quick Clean Method for the Drip Tray - Check tray after each use

1. Line tray with heavy foil.
2. Spread thin layer of sand over foil to absorb grease.
3. When time to replace foil liner and sand, pull corners of foil to center, bundle and throw away.

CLEANING CHART

**As a safety measure, do not store cleaners
in the storage drawers in the barbecue.**

PART and MATERIAL	SUGGESTED CARE
Exterior Finish - Stainless Steel	<u>Stainless Steel Finish Protector:</u> Stainless Steel Magic® and EZ Brite® The quality of this material resists most stains and pitting, providing the surface is kept clean and protected. Apply to a clean surface. <u>Nonabrasive Cleaners:</u> detergent and water, Fantastik®, 409®, vinegar. <u>Mild abrasive Cleaners:</u> liquid Kleen King®,
Drip Tray - Stainless Steel	Tip: Keep a thin layer of sand or bird gravel on top of foil liner to absorb grease. Cool barbecue. Remove tray and set on a flat surface. Remove foil liner. Wipe up excess grease with paper towels. Wash with detergent and hot water or multipurpose cleaner, i.e. 409® or Fantastik®. Rinse and dry; reline with heavy-duty foil. Replace tray. Clean often to avoid possibility of a grease fire.
Knobs, Skewer Handle Plastic	Wash with detergent and warm water; rinse and dry.
Reflectors, Burner Box - Stainless Steel	Discoloration of stainless steel on these parts is to be expected, due to the intense heat from the burners.
Grates/Grill - Porcelain on steel	Refer to the Quick Clean Method. Grates may also be scrubbed with an SOS® pad and hot water when cool.
Double-U™ shape Grill Burner Stainless Steel	Cool barbecue. Remove grates, radiant baffles and remove hex nuts at the rear ends of grill burner. Lift grill burner from the rear and remove wire igniter. Clean the exterior of the grill burner with a wire brush. Use a straightened paper clip to clear clogged ports. Shake out any debris through the air shutter. (Do not use a wooden toothpick to clear any debris in the clogged ports.)

SECTION 8: SERVICE

BEFORE PHONING FOR SERVICE

Troubleshooting

Power Failure - In the event of a power failure, the Thermador® Char Glo® barbecue may still be used by lighting the burners with a match according to the Lighting Instructions on Page 13.

If Burners Fail to Ignite - If the burners fail to ignite as outlined in the Lighting Instructions on Page 12, verify that the unit is connected to a properly grounded duplex outlet. If electricity is present, look for spark to jump from the spark ignitor to the burner when the ignition switch is depressed and held. Make sure that the spark ignitors and burners are clean and dry. On model CGB48RSBU, verify that the side burner caps are properly installed into the burner bases.

If the Rotisserie Motor Does Not Rotate - Verify that the motor is connected to a properly grounded duplex outlet. Check to be sure that the skewer is fully engaged in the motor drive shaft.

Service Information

The data rating label shows the model and serial number for your barbecue. It also gives information regarding burner rating and installation requirements. The data rating label is located on the left hand side of the LP storage drawer. For handy reference, copy the information below from the data rating label. Keep your invoice for warranty validation.

Model Number _____

Serial Number _____

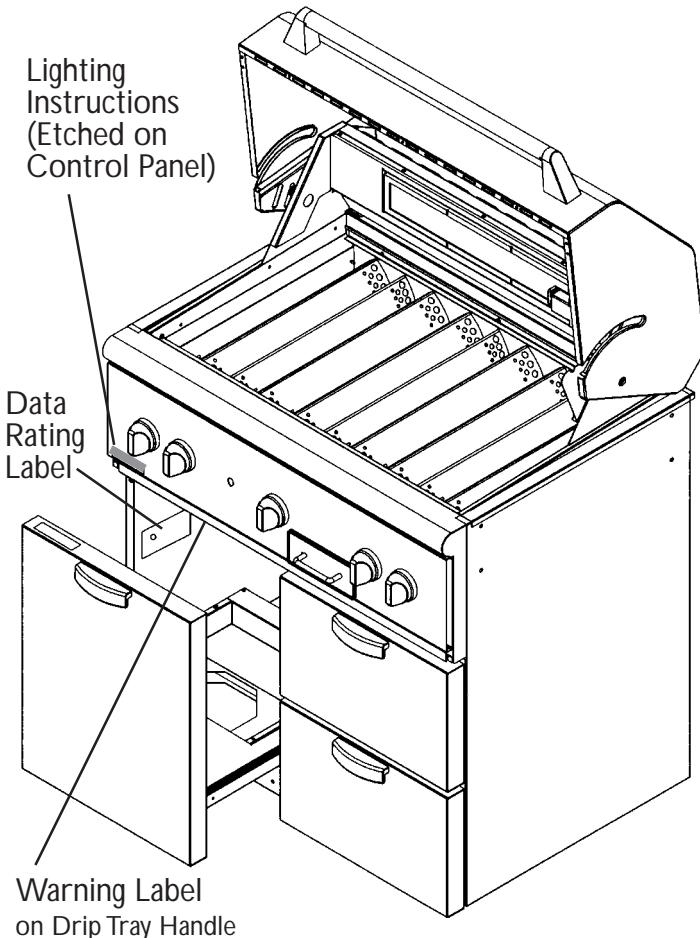
Date of Purchase _____

Dealer's Name _____

Dealer's Phone Number _____

Service Center's Name _____

Service Center's Phone Number _____



To Obtain Replacement Parts, order from the dealer where the unit was purchased or dial the telephone number listed below.

HOW TO OBTAIN SERVICE

For authorized service or parts information, phone 800/735-4328. We want you to remain a satisfied customer. If a problem does come up that cannot be resolved to your satisfaction, please let us know.

Write: Thermador® Customer Call Center, 5551 McFadden Avenue, Huntington Beach CA 92649 or phone 800/735-4328. Please provide us with the Model Number, Serial Number and Date of Original Purchase/Installation.

SECTION 9: WARRANTY

Warranty

Full One Year Warranty

Covers one year from the date of installation or date of occupancy for a new previously unoccupied dwelling. Save your dated receipt or other evidence of the installation/occupancy date.

5-Year Limited Warranty

Covers the rotisserie burner system which includes these parts:

- Infrared Burner
- Valve
- Rotisserie Motor
- Skewer (excludes handle)
- Skewer fork

Lifetime Limited Warranty (Stainless Steel Double-U™ Burner Only)

Thermador Will Pay For:

All repair labor and replacement parts found to be defective due to materials and workmanship during first year. Extended warranties cover parts only, not incurred labor. Service must be provided by a Factory Authorized Service Agency during normal working hours. For a Service Agency nearest you, please call 800/735-4328.

Thermador Will Not Pay For:

1. Service by an unauthorized agency. Damage or repairs due to service by an unauthorized agency or the use of unauthorized parts.
2. Service visits to:
 - Teach you how to use the appliance.
 - Correct the installation. You are responsible for providing electrical wiring and other connecting facilities.
 - Reset circuit breakers or replace home fuses.
3. Damage caused from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical codes or plumbing

codes, or improper storage of the appliance.

4. Repairs due to other than normal home use.
5. Any service visits and labor costs during the limited warranty.
6. Travel fees and associated charges incurred when the product is installed in a location with limited or restricted access, (i.e., airplane flights, ferry charges, isolated geographic regions).

This warranty applies to appliances used in residential application; it does not cover their use in commercial installations.

This warranty is for products purchased and retained in the 50 states of the U.S.A., the District of Columbia and Canada. Should the appliance be sold by the original purchaser during the warranty period, the new owner continues to be protected until the expiration date of the original purchaser's warranty period. The warranty applies even if you should move.

THERMADOR DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other rights which may vary from state to state or province to province.

Specifications are for planning purposes only. Refer to installation instructions and consult your countertop supplier prior to making counter opening. Consult with a heating and ventilating engineer for your specific ventilation requirements. For the most detailed information, refer to installation instructions accompanying product or write Thermador indicating the model number.

Thermador reserves the right to change specifications or design without notice. Some models are certified for use in Canada. Thermador is not responsible for products which are transported from the United States for use in Canada. Check with your local Canadian distributor or dealer. Thermador, 5551 McFadden Avenue, Huntington Beach, CA 92649.



For the most up to date critical installation dimensions by fax, use your fax handset and call 702/833-3600. Use code #8030.

Thermador®
CORPORATION

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